

Tuscan Tomato and Bread Soup

Serves 4

1/4 cup extra-virgin olive oil, plus extra for serving
3 garlic cloves, sliced thinly
1/4 teaspoon red pepper flakes
1 (28-ounce) can crushed tomatoes
4 ounces hearty white sandwich bread, cut into 1/2-inch cubes (3 cups)
2 cups chicken broth
1 sprig fresh basil plus 2 tablespoons chopped
1/2 teaspoon salt
1/4 teaspoon pepper
Grated Parmesan cheese

Combine oil, garlic, and pepper flakes in a large saucepan and cook over medium heat until garlic is lightly browned, about 4 minutes.

Stir in tomatoes, bread, broth, basil sprig, salt, and pepper and bring to boil over high heat. Reduce heat to medium, cover, and simmer vigorously until bread has softened completely and soup has thickened slightly, about 15 minutes, stirring occasionally.

Off heat, discard basil sprig. Whisk soup until bread has fully broken down and soup has thickened further, about 1 minute. Sprinkle with Parmesan and chopped basil, drizzle with extra oil, and serve.

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